

Cocktail Snakers

366/130

327,661 COMPLETE SPECIFICATION

259 DTC 23 SHEET

259 DTC 23

[This Drawing is a reproduction of the Original on a reduced scale.]

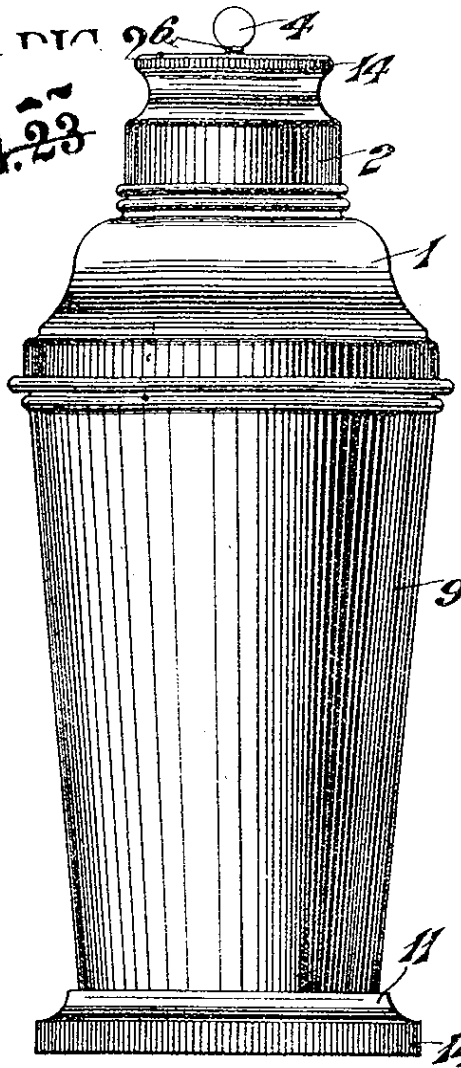


Fig. 1.

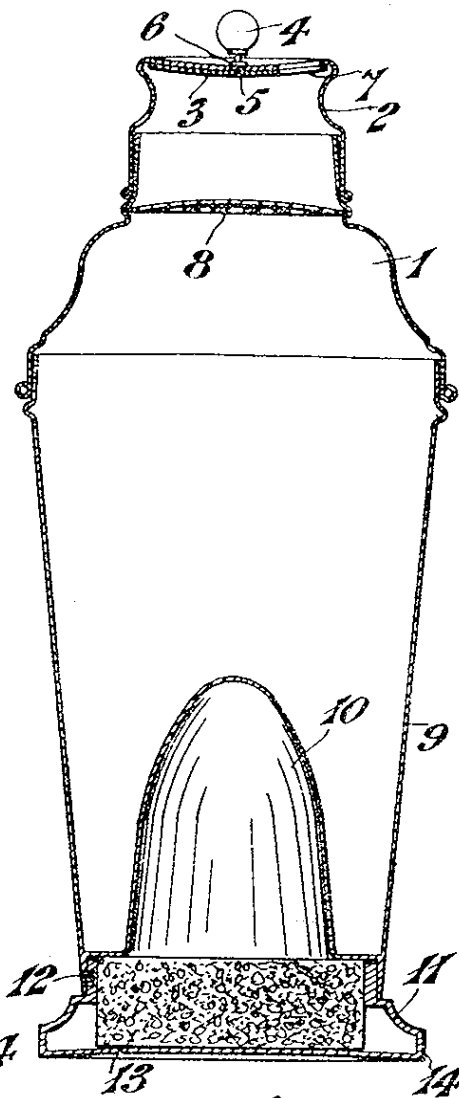
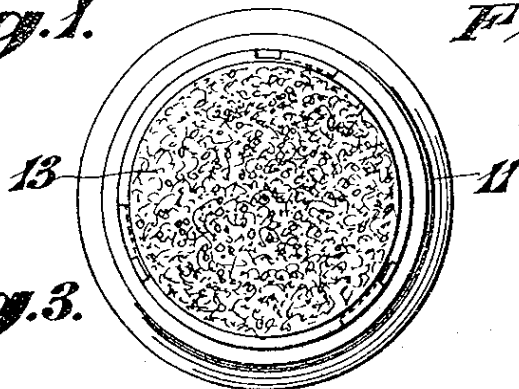


Fig. 2.

Fig. 3.



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PATENT SPECIFICATION

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327,661



Application Date: Aug. 16, 1929. No. 25,094/29.

Complete Accepted: April 10, 1930.

COMPLETE SPECIFICATION.

Improvements in and relating to Devices for Mixing Beverages.

I, SANTOS CASANI, of 99, Regent Street, London, W. 1, a British Subject, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to a device for mixing beverages, commonly known as a cock-tail shaker, and has for its object the provision of a beverage-mixing device in which provision is made for cooling the beverages being mixed, and constructed in such a manner that it can be easily and expeditiously dismantled for cleaning purposes.

According to the invention there is provided a device for mixing beverages having provision made for cooling the beverages being mixed, comprising as component parts a body portion, a top closure member, a top closure cap, an internal strainer, and a bottom closure, and means whereby all the said component parts can be disassembled one from the other.

Reference is now directed to the accompanying drawings, wherein an embodiment of the present invention is illustrated.

In these drawings

Fig. 1 is a front elevation of a cock-tail shaker.

Fig. 2 is a sectional front elevation of Figure 1, and

Fig. 3 is a plan view of the bottom closure.

The cock-tail shaker is provided with a detachable top closure member 1, to which is in turn attached a top closing cap 2 having a double top composed of the outer shell of the cap 2 and an inner portion 3 retained in close engagement with the outer shell by a knob 4 having a spindle 5 which passes freely through the outer shell and is rigidly attached to the inner portion 3, and has a flange 6 which bears upon the outer shell. Pouring apertures 7 are provided in both the outer shell of the cap 2 and in the inner portion 3 which pouring apertures register when the inner portion 3 is rotated by manipulation of the knob 4. During the mixing of the

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liquids within the shaker, the pouring apertures would of course be out of registration, this being effected by a further turning of the knob 4.

The member 1 has at its upper portion a transverse strainer 8, the outer surface of which is convex, and which is held around its edges by a groove formed in the member 1. This strainer can be readily removed from the member 1 for cleaning purposes by pressing downwardly upon its convex side, which then assumes a concave surface, the concavity of which increases in extent in relation to the pressure applied, until the outer diameter of the strainer becomes sufficiently small to permit of the strainer being disassociated from the groove in the member 1.

The top closure member 1, the cap 2, and the body portion 9 of the shaker are united frictionally, which permits of rapid and easy dismantling and re-assembling.

In the base of the body portion 9 is provided a supplementary internal compartment 10 integral with the body portion 9. The compartment 9 contains ice or other suitable cooling mixture for cooling the liquids being mixed.

A bottom closure 11 is secured to the body portion 9 by a bayonet joint or other suitable fitting 12. When the bottom closure 11 is adjusted, a part 13 of it which is of cork or of other suitable material, acts as a closure for the compartment 10.

Knurling 14 is provided on the outside surface of the cock-tail shaker to expedite its assembly and disassembly.

The compartment 10, instead of being attached to the body portion 9, may be attached to the bottom closure 11, in which instance the compartment 10 would be provided at its upper portion with a cap or other suitable closure.

The cock-tail shaker may be provided with a spout or other convenient pouring means instead of with the pouring apertures 7 as herein described.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A device for mixing beverages having provision made for cooling the beverages being mixed, comprising as component parts a body portion, a top closure member, a top closure cap, an internal strainer and a bottom closure and means whereby all the said component parts can be disassembled one from the other. 20
2. A device for mixing beverages, comprising a body portion, a top closure member having a removable strainer disposed therein, and a top closure cap, all frictionally united one to the other, and a bottom closure secured to the body portion by a bayonet joint. 25
3. A device for mixing beverages according to claims 1 or 2, wherein the body portion has in association with it an internal compartment for ice or other cooling medium, the cooling medium being retained within the container by means of the bottom closure. 30
4. A device for mixing beverages according to any of the preceding claims, wherein the top closure cap has a rotatable inner portion having a pouring aperture which can be brought to and in registration with a pouring aperture in the top closure cap for the purpose set forth.
5. The device for mixing beverages as herein described and shewn with reference to the accompanying drawings. 30

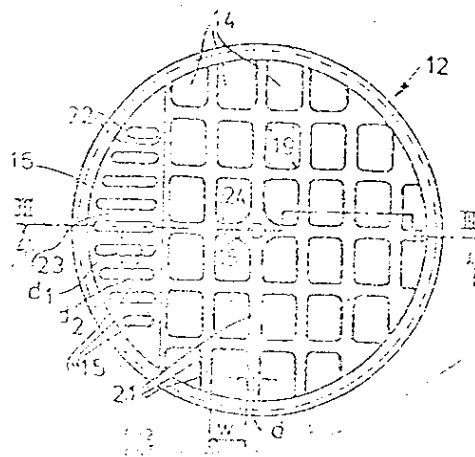
Dated this 16th day of August, 1929.

A. A. THORNTON,
Chartered Patent Agent,
7, Essex Street, Strand, W.C. 2,
For the Applicant.

DT 2908526

APR 1980

294520/17 GERDES & CO	A84 P28	GERD-05.03.79 *DS 2908-526	A(12-D3).	30
05.03.79-DT-908526 (17.04.80) A47i-43/27 Strainer for domestic liquids mixer - has large main square holes plus smaller slot holes covering segmental area			<p>The large holes (14) are rectangular with radiussed corners (19) but edges (20) which are sharp and clean in section; their width (w) is about 3 times the thickness (d) of the intermediate webs (21). The small holes (15) are long and narrow, with radiussed ends (22) and a width (d₁) equal to that (d₁) of the webs between. The outside edge of the strainer is vertical and closely fits into the pot which has a screw top.</p> <p>The strainer (12) is preferably made of plastics material, esp. polyamide, appl(61)</p>	
<p>An agitator, esp. for mixing liquids and other materials, consists of a convex curved base, a large cover, and an intermediate round replaceable strainer with webs and holes and with a central projecting pin to grip. The novel feature is that the strainer has large holes of various sizes, with the smallest being at least at the edge.</p> <p>ADVANTAGES</p> <p>The construction is suitable for e.g. domestic mixers. It produces homogeneous mixes free from lumps or coagulation, and filters off unbroken particles up to a particular size.</p> <p>DETAILS</p> <p>The strainer (12) to fit inside a pot (12) has large (14) and small holes (15), the latter (15) lie in one edge segment (16) where the section of the strainer is bent upwards at an acute angle, the remainder of its main section being flat. The strainer is held by its central upstanding pin (18).</p>			<p>DS2908526+</p>	



DS2908526